

PLATED LUNCH MENU OPTIONS

AVAILABLE FOR GROUPS OF 15 PEOPLE OR MORE UNTIL 4PM DAILY.

ALL ENTRÉES INCLUDE FRENCH BREAD AND OUR FAMOUS BOURSIN BUTTER, SODA, COFFEE OR ICED TEA.

BOURBON STREET MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

PASTA CHICKEN LOUISIANNE

OUR POPULAR SEASONED CREAM SAUCE
WITH SLICED MUSHROOMS

BLACKENED SHRIMP SALAD

MIXED GREENS, SUN DRIED CRANBERRIES, FETA CHEESE & HOUSE VINAIGRETTE

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA

"HARRY'S STYLE" CHICKEN

BACON, CARAMELIZED ONIONS, MUSHROOMS, JACK & CHEDDAR CHEESES. SERVED WITH RED BEANS AND RICE

ROYALE MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

HARRY'S SIGNATURE CRAB CAKES

PAN SEARED SERVED WITH ROASTED RED PEPPER AIOLI AND CORN MAQUE CHOUX

MARINATED SALMON SALAD

GOAT CHEESE, AGED BALSAMIC, FRESH ARUGULA WITH MIXED GREENS IN OUR HOUSE VINAIGRETTE

FRENCH MARKET PASTA

FRESH SHRIMP, CHICKEN, SPINACH AND BACON TOSSED WITH FARFALLE PASTA AND OUR PARMESAN BASIL CREAM SAUCE

CHICKEN BATON ROUGE

GRILLED AND TOPPED WITH GOAT CHEESE & SUN DRIED
TOMATO BEURRE BLANC SAUCE. SERVED WITH
SEASONAL VEGETABLES

GARDEN DISTRICT MENU

ENTRÉE OPTIONS - EACH GUEST WILL SELECT ONE

JAMBALAYA

OUR SIGNATURE RICE DISH WITH SHRIMP, CHICKEN & SAUSAGE! ALSO AVAILABLE WITH PASTA

MAHI ARUGULA

GRILLED MAHI TOPPED WITH A LIGHT LEMON BEURRE BLANC FINISHED WITH FRESH ARUGULA SALAD AND NOLA RICE

CRAWFISH ETOUFFÉE

TENDER CRAWFISH TAILS SAUTÉED IN OUR RICH ETOUFFÉE SAUCE, SERVED OVER WHITE RICE

CRESCENT CITY COBB

CHOPPED CHICKEN TENDERS FRIED OR GRILLED, DICED EGGS, BACON, RED ONIONS, CHEDDAR CHEESE. SERVED ON TOP OF MIXED GREENS TOSSED WITH OUR BOURBON STREET RANCH

MENU ENHANCEMENTS

EACH COURSE AVAILABLE FOR AN ADDITIONAL CHARGE

SALAD OPTIONS - SELECT ONE

GARDEN SALAD

CHOOSE FROM ONE OF THE FOLLOWING HOUSE MADE DRESSINGS: HARRY'S ORIGINAL HOUSE VINAIGRETTE, BLEU CHEESE, RANCH, CREAMY SESAME SOY, HARRY'S REMOULADE, HONEY MUSTARD, BOURBON STREET RANCH, CHIPOTLE RANCH, CAESAR

CAESAR SALAD

HARRY'S VERSION OF THIS TIMELESS CLASSIC

DESSERT OPTIONS - SELECT ONE

KEY LIME PIE

COOL AND REFRESHING, HARRY'S PERSONAL RECIPE

BANANAS FOSTER

SLICED BANANAS SAUTÉED IN DARK RUM AND BANANA LIQUEUR, POURED OVER VANILLA ICE CREAM

APPETIZER COURSE

A SELECTION OF THREE POPULAR APPETIZERS, SERVED FAMILY STYLE.

AVAILABLE FOR AN ADDITIONAL CHARGE.

FRIED GREEN TOMATOES

CORN FLAKE CRUSTED WITH CHIPOTLE AIOLI
& CRUMBLED FETA CHEESE

LOUISIANA FONDEAUX

A WARM SHRIMP AND CRAWFISH DIP WITH A SEASONED BLEND OF THREE CREAMY CHEESES

BOUDIN BALLS

A NEW ORLEANS TRADITION OF CAJUN SAUSAGE, RICE AND CREOLE SEASONINGS. DEEP FRIED AND SERVED WITH OUR HOUSE MADE REMOULADE